## **AMENDMENTS TO THE CLAIMS**

1. (Currently amended) A process for producing a shaped food which comprises comprising expanding hydrated dough containing comprising a starchy substance and soybean 7S protein by heating, followed by drying the expanded dough

wherein the hydrated dough comprises not less than 30% by weight of soybean 7S protein, and not less than 10% by weight of the starchy substance in the solids content of the dough, and

wherein the water content in the dough at the completion of expansion by heating is not more than 30% by weight but not less than 7% by weight, so that soybean 7S protein can be detected by SDS-PAGE,

followed by drying the expanded dough under drying conditions where a dough temperature does not exceed 100°C.

## 2-3. (Cancelled)

- 4. (Original) The process for producing the shaped food according to claim 1, wherein the dough is expanded by sandwich baking or microwave heating.
- 5. (Original) The process for producing the shaped food according to claim 1, wherein the final water content in the shaped food is not more than 12% by weight.
- 6. (Cancelled)
- 7. (Previously presented) A shaped food obtained by the process according to claim
- 1.
- 8-9. (Cancelled)

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- 10. (Previously presented) A shaped food obtained by the process according to claim 4.
- 11. (Previously presented) A shaped food obtained by the process according to claim5.
- 12. (Cancelled)